

# DINNERLY



## Vegan 'Pepperoni' Chickpea Pizza with Basil and Mayo Drizzle



30 minutes



2 Servings

Enjoy all the scrumptious smokiness of a pepperoni pizza, meat-free. Crispy paprika chickpeas give the iconic flavour and pair perfectly with the sweetness of grilled capsicum. It's everyone's new unexpected favourite!



## WHAT WE SEND

- 1 red capsicum
- 1 red onion
- basil
- 400g chickpeas
- 5g smoked paprika
- 4 pita breads <sup>1,6</sup>
- 40ml vegan mayonnaise

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 2 tbs olive oil
- 1 tbs tomato paste
- 1 tbs barbecue sauce
- 1 tsp white wine vinegar <sup>17</sup>

## TOOLS

- 2 large oven trays
- foil
- paper towel
- medium frypan
- baking paper

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Soy (6), Sulphites (17). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 715kcal, Fat 35.1g, Carbs 77.7g, Proteins 16.9g



### 1. Grill capsicum

Preheat the grill to high. Line a large oven tray with foil. Cut the **capsicum** into 3cm-thick strips and put on the lined tray. Drizzle with **2 tsp olive oil**, season with **salt and pepper** and toss to coat. Turn the capsicum strips skin side up, then grill for 13-15 mins until the skin begins to blacken.



### 2. Prep ingredients

Meanwhile, thinly slice the **onion**. Pick the **basil** leaves, discarding the stems. Drain and rinse the **chickpeas**, then pat dry with paper towel.



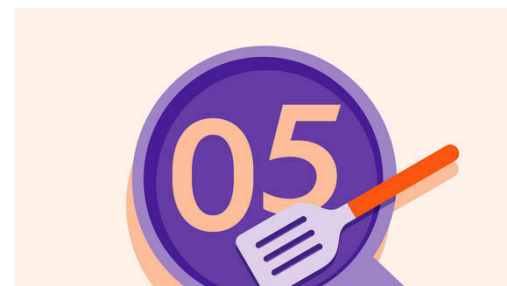
### 3. Cook chickpeas and onion

Heat **1 tbs olive oil** in a medium frypan over high heat. Add the **chickpeas** and **1 tsp smoked paprika** and season with **salt and pepper** (see Make it spicy). Cook, stirring, for 3-5 mins until golden and crisp. Remove from the pan, reserving the oil in the pan. Return the pan to medium heat. Add the **onion** and cook, stirring, for 2 mins or until softened. Remove the pan from the heat.



### 4. Assemble pizzas

Meanwhile, preheat the oven to 220C. Line a large oven tray with baking paper. Put **2 pita breads\*** on the lined tray. Combine **1 tbs tomato paste**, **1 tbs barbecue sauce** and **2 tsp olive oil** in a bowl. Spread the pita breads with the **sauce mixture**, then top with the **capsicum**, **onion** and **'pepperoni' chickpeas**.



### 5. Serve up

Bake the **pizzas** for 8-10 mins until golden and crisp. Put the **mayonnaise**, **¼ tsp smoked paprika\*** and **1 tsp white wine vinegar** in a bowl, season with **salt and pepper** and stir to combine. Cut the pizzas into wedges. Scatter over the **basil leaves**, drizzle with the **smoky mayonnaise** and enjoy!



### 6. Make it spicy

For those who like it hot, add **¼ tsp chilli flakes** to the pan when cooking the chickpeas.